DOMAINE DE LA MORDORÉE

Appellation : CONDRIEU
Cuvée : Christophe Delorme
Vintage : 2018
Colour : blanc
Planted area : 0,8 Ha.
Yield : 15 Hl/Ha.

Grapes : 100% Vlognier
Vineyard age : 25 ans
Terroir : granitic debris on a steep slope

Vinification : pellicular maceration direct pressing
Fermentation : fermentation in barrels of several wines

Harvest by hand / Bottled in our premises

Tasting :

Robe : green gold

Aromas : white fruits, mango, passion fruit, white peach and violet

On the palate: very round, great aromatic intensity, long and complex.

Food pairings: some rich and complex Asian dishes, spicy dishes, foie gras, as an aperitif.

Operating temperature: 10 to 12 ° C
Potential of care : 10 to 15 years.